



Placer County Health and Human Services Department

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Food Facility Pre-inspection Checklist

This checklist represents the major areas which are evaluated during our routine inspections of our food facility. It is designed to help you to evaluate the sanitation of your food facility and assist you in preparation for our inspection of your food facility. The items that you can not check off are considered violations during our inspection, and will need correction. For assistance please contact your District Specialist or this office. This office wishes to assist you in achieving the highest food safety standards.

FOOD SAFETY

1. Food is purchased from an approved source (licensed by the county, state, or federal government).
2. Food is inspected and found to be free from contamination, adulteration, and spoilage.
3. Unpackaged foods which have been served or returned from the dining area are discarded.
4. All foods are stored a minimum of 6 " off the floor.
5. Restrooms are not used for the storage of food, equipment, or supplies.
6. Adequate protection is provided for all paper products.
7. Food is being protected from dirt, unnecessary handling, over-head leakage, and other forms of contamination.
8. All food storage containers have proper covers and are properly labeled.
9. Foods are dispensed in the self-serve area in an approved manner.
10. The use of sulfites in perishable foods is prohibited.
11. Food products are labeled and stored in non-toxic containers.
12. Raw foods separate from cooked.
13. Shellfish tags kept for 90 days, warning signs posted.

TEMPERATURE CONTROL

1. Potentially hazardous foods are maintained below 41°F or above 135°F.
2. A thermometer, accurate to + or -2°F, is provided either as an integral part of the refrigerator (dial outside), or is located inside each unit at its warmest point in a really visible location.
3. An accurate metal probe thermometer or thermo couple, suitable for measuring food temperatures, is readily available and is being used to check food temperatures.
4. Food products are being thawed in one of the following methods only: a) in refrigeration units, b) under cold running, potable water of sufficient velocity flush loose food particles, c) in a microwave oven, d) as part of the cooking process.
5. Frozen food is maintained in a frozen state.
6. Thawed food items are not refrozen unless cooked first.
7. Rapid cooling and reheating procedures used for all perishable foods.

PERSONNEL

1. All employees handling unpackaged food or utensils have obtained their Food Handler's Certificate/training and all records are readily available.
2. Employees wash their hands with soap and warm water for any of the following reasons: a) before starting work, b) immediately after using the restroom, c) between tasks, d) any time needed to prevent food contamination.

3. Employees handling food or utensils have no open sores, and are not sick.
4. Employees are wearing clean outer garments.
5. Tongs or other implements are used for handling food products.
6. Hair of employees is properly confined.
7. Employees do not smoke or use tobacco inside the facility.
8. Clothing and personal effects are stored away in a proper manner.

WATER AND SEWAGE

1. All sinks are fully operable with hot and cold water under pressure.
2. All sinks drain properly. Floor drains and floor sinks are in good working order/clean.
3. Plumbing is in good repair, not leaking.
4. Cross connection control device is properly installed and in good repair. (Vacuum breakers and back flow preventers)
5. Grease traps are routinely cleaned.

EQUIPMENT

1. All equipment (i.e., stoves, grills, refrigerators, tables, sinks, etc.) is clean and well-maintained properly washed and sanitized.
2. Inoperable equipment has been repaired or replaced (removed from the facility).
3. Only approved equipment is installed in an approved manner & location.

UTENSILS

1. Multiservice utensils are being washed by one of the following means only: a) handwashing in an approved three compartment sink (wash-rinse-sanitize), b) chemical sanitizing (dishmachine) conforming to NSF standards, c) high temperature sanitization.
2. Testing materials to adequately test sanitizing methods are readily available and used.
3. All utensils are clean, sanitized and well-maintained.
4. Damaged or unapproved utensils have been repaired or replaced.
5. Utensils are properly protected during storage.

FLOORS/WALLS/CEILINGS

1. Floors are clean, well-maintained and in good repair.
2. Walls, ceilings and windows are clean, well-maintained and in good repair.

TOILET/DRESSING ROOM/HANDWASHING SINKS

1. Toilet facilities are clean, well-maintained and in good working order.
2. Self-closing doors in toilet and dressing rooms are working properly.
3. Single service soap and towel dispensers above all handwash sinks are operable and full.
4. Toilet tissue dispensers are full.
5. Legible handwashing signs are properly posted.
6. Ventilation is provided in each restroom and is in proper working order.

LIGHT AND VENTILATION

1. Adequate lighting and ventilation is provided throughout the facility.
2. Exhaust ventilation filters are clean and well-maintained.
3. Light fixtures have approved safety covers.

PEST CONTROL

1. Facility is free from insect and rodent infestations.
2. Live animals, birds, or fowl are not allowed in food prep areas.

3. Outside doors and screen doors are self-closing and closures are in working order.
4. Air curtains are operating properly.
5. Only approved pesticides are used in the proper manner.

REFUSE

1. Trash containers are leak-proof and covered.
2. Plastic bags are tied before placing in refuse containers.
3. Outside trash bin are clean and in good repair and the lids are closed.
4. Outside premises and refuse areas are clean and well-maintained.

OPERATION

1. Hazardous substances (cleaning materials) are properly labeled and stored away from food products.
2. There are no living quarters within the facility.
3. No smoking and first aid signs (choking) are properly posted.
4. Cleaning equipment and soiled linens are properly stored.
5. Returned, damaged, or unlabeled food products are properly stored.
6. Facility has a current Department of Environmental Health Permit to operate and it is conspicuously posted.
7. Grade Card is posted properly.